EQUIPEX LTD.

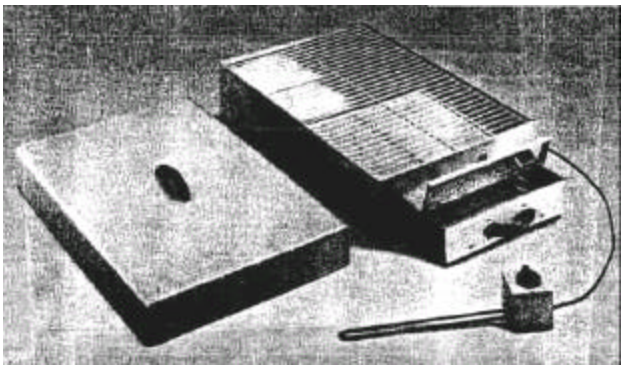
OPERATION MANUAL

FOR

SODIR

COUNTERTOP SMOKERS

MODELS FM-2, FM-3



765 Westminster Street • Providence, Rhode Island 02903 • U.S.A
Tel: (401)273-3300 Fax: (401)273-3328 e - mail: equipex@compuserve.com

EQUiPEX

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all the instructions before use.
2. Do not touch hot surfaces. Use handles or knobs.
3. To avoid electrical shock, do not immerse the power cord, plug or connection box in water or other liquid.
4. Close supervision is necessary when any appliance is used or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before installing or removing parts, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug or after appliance malfunctions, or after damage of any kind. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injury.
8. Do not use outdoors.
9. Do not allow cord to hang over edge of table or counter. Do not allow cord to touch hot surfaces.
10. Do not place on or near a burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil.
12. Always attach plug to appliance before plugging cord into the wall outlet. To disconnect, turn all controls to "OFF" then remove plug from the wall outlet.
13. Do not use appliance other than for its intended use.
14. SAVE THESE INSTRUCTIONS.

INTRODUCTION

The SODIR countertop smokers - Models FM-2 and FM-3 - are designed to offer quality smoking offish, meat and cheese. The units are constructed of food service quality stainless steel. The smoker is equipped with a removable sheathed heating element and a timer with an integrated ON/OFF feature. The unit comes with an attached drawer for sawdust and chips and one (Model FM-2) or two (Model FM-3) smoking wire racks.

SPECIFICATIONS

Model	Electrical	Plug Configuration
FM-2	120V, 1PH, 0.5KW, 4A	NEMA-5-15P
FM-3	120V, 1PH, 0.5KW, 4A	NEMA-5-15P

INSTALLATION

The SODIR countertop smokers need to be connected to a grounded outlet of proper voltage (120V, 1PH). DO NOT place the unit in a damp area or near steam sources. Make sure that the sides of the smoker are not blocked.

OPERATION

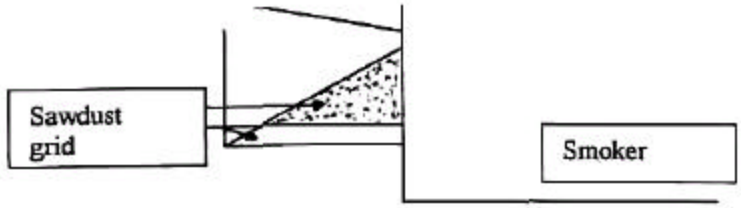
INITIAL SET-UP

For shipping purposes, the cover handle has been mounted on the inside of the cover. Remove two mounting screws and attach the handle to the cover on its outer side. Clean the unit using a clean cloth slightly dampened in a water and soap mixture. **Use** a clean, lint-free cloth to remove the excess water or soap.

SMOKING

Place the heating element in to the attached sawdust drawer through the opening located on the side of the latter. Make sure that the perforated shelf is placed inside the drawer

and over the heating element, and is secure in place. Place the sawdust on the perforated shelf making a slight slope as shown below.



Note: Make sure that the ventilation holes on the front of the sawdust drawer and the sides of the cover are not blocked

Place the product on to the smoking wire rack and put the cover on top of the unit's base. Set the timer at 9 minutes by turning its knob. The sawdust will sift through the perforation of the drawer shelf on to the heating element. At the beginning, leave the lid of the sawdust drawer partially open, if necessary. Once the heating element reaches the desired temperature, close the lid to reduce the draft. If needed to stir up the embers, increase the draft. When the drawer is filled with sawdust as described above, the smoke will be produced for approximately three hours. To achieve the best results, use beech or hickory sawdust and increase the product's surface exposed to smoke by slicing it either through or partially.

The SODIR smokers can be used for a wide variety of foods. Smoking times will vary depending on food products, temperature settings and desired results.

Description	Parts	Salting with cooking salt	Soaking	Drying after cooling	Smoking
Salmon	Filet with no bones	5 to 6 hours	Soak in water 1/2 hour	12 hours	2 to 3 hours
Trout	Filet or entire fish	2 to 3 hours	Soak 15 to 20 minutes	12 hours	2 to 3 '/2 hours
Eel	Entire fish	4 hours	Soak 25 minutes	12 hours	4 hours
Halibut	Filet with skin	2 to 3 hours	Soak 15 to 20 minutes	12 hours	3 hours
Goose or Duck	Whole	Rub with mixed herbs	Wash 1 min. under running water	24 hours	2 to 3 hours
Chicken	Small parts	4 hours	Wash 1 min. under running water	24 hours	3 hours
Pork	Loin, sausage, chops	4 to 10 hours	Soak 45 minutes	24 hours	2 to 3 hours

When the smoking process is finished, turn the timer knob to the OFF position. Allow the smoker to cool to a safe handling temperature. Remove the unit's cover to access the product.

CLEANING

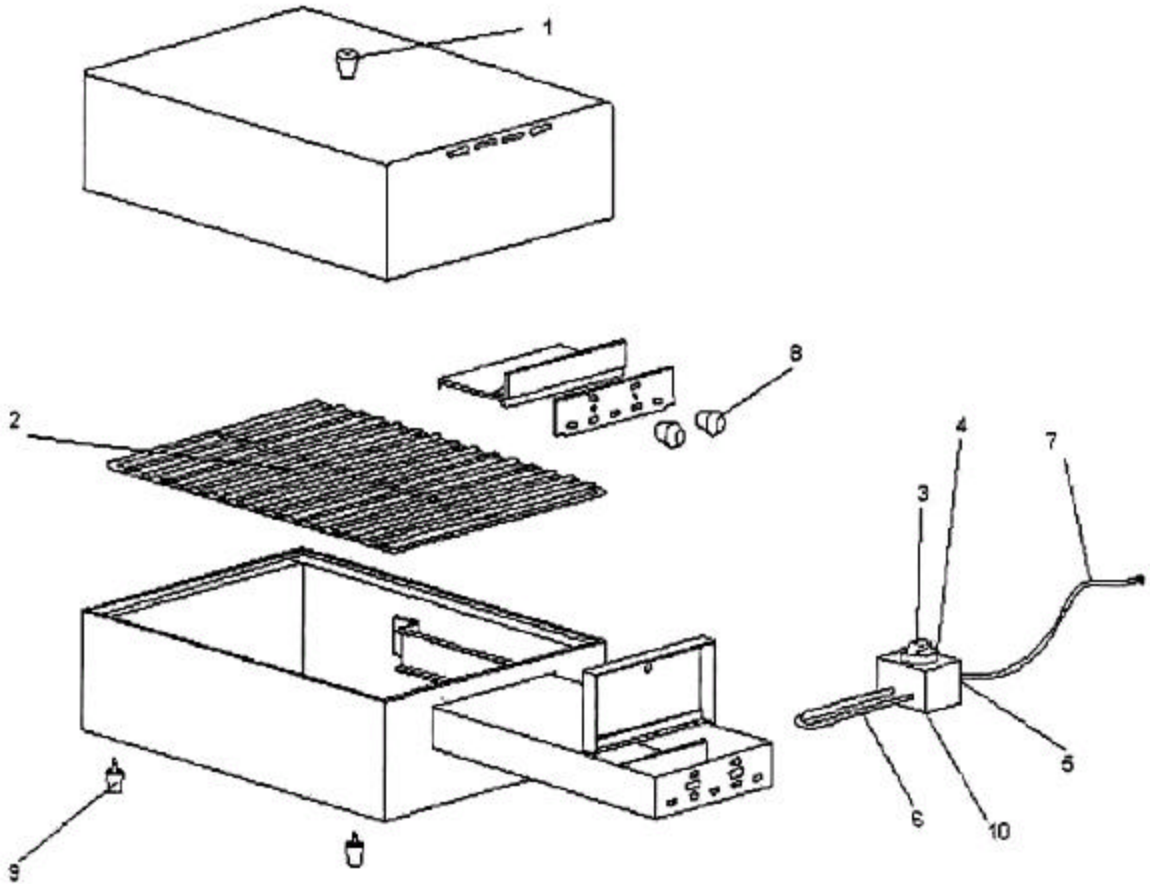
WARNING: Disconnect (unplug) electrical power supply before cleaning

Cleaning is very important in maintaining a safe and well working machine. Allow the oven to cool before cleaning. Remove the cover and the smoking rack(s), and clean them separately. They are dishwasher safe. Remove the heating element and clean it separately using a slightly dampened cloth. Use a cloth dampened in a water and soap mixture to clean all interior and exterior stainless steel surfaces. Use a clean, lint-free cloth to remove the excess of water and soap.

DO NOT spray the housing with any liquid
DO NOT wash the unit under running water
DO NOT allow water to drip into the housing around the electrical components
DO NOT spray hot elements with any liquid

Inspect all parts on a regular basis to ensure that all parts are in good working order. If a part is damaged, have the unit repaired by an authorized service agency prior to returning the unit to operation. If you have trouble locating a service agency in your area, call **EQUiPEX, LTD.** at 1-800-649-7885 and ask for customer service.

SODIR COUNTERTOP SMOKERS



MODEL FM-2

EQUIPEX, LTD.					
765 Westminster Street, Providence, RI 02903			25-Aug-00	SPSMOK-02-02	
tel: (401)273-3300 fax: (401)273-3328				Toll free: 1-800-649-7885	
SODIR Model FM 2 Smoker (120V/60/1 Phase)					
Drawing #	**Part Number**	**Quantity**	**Description**	**Old Part Number**	
1	A15019	1	Cover Handle	n/a	
2	F01036	1	Smoking Wire Shelf	n/a	
3	A14042FM	1	Knob	n/a	
4	A02001	1	Timer	P-S102001	
5	A10001	1	Strain Relief Connector	P-S110001	
6	D02053	1	Heating Element, 120V	P-S402053	
7	C03001	1	Power Cord, 120V (no plug)	n/a	
8	A17003	2	Knob, back cover	P-S117003	
9	A13003	4	Foot	P-S113003	
10	480061110	1	Heating Element Head	n/a	

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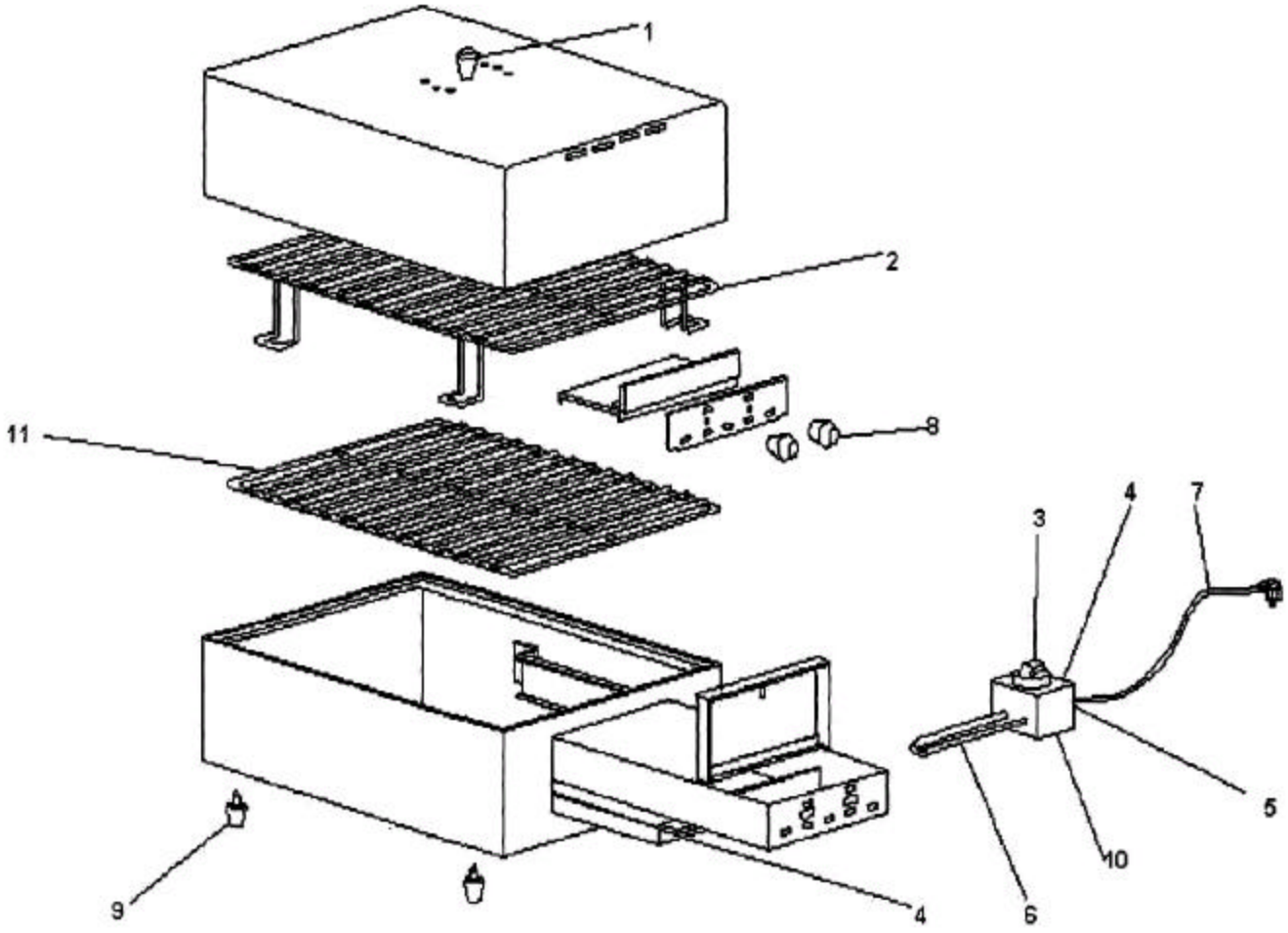

MODEL FM-3

EQUIPEX, LTD.			25-Aug-00	SPSMOK-03-02	
765 Westminster Street, Providence, RI 02903					
tel: (401)273-3300 fax: (401)273-3328				Toll free: 1-800-649-7885	
SODIR Model FM 3 Smoker (120V/60/1 Phase)					
Drawing #	**Part Number**	**Quantity**	**Description**	**Old Part Number**	
1	A15019	1	Cover Handle	n/a	
2	F01037	1	Upper Smoking Wire Shelf	n/a	
3	A14042FM	1	Knob	n/a	
4	A02001	1	Timer	P-S102001	
5	A10001	1	Strain Relief Connector	P-S110001	
6	D02053	1	Heating Element, 120V	P-S402053	
7	C03001	1	Power Cord, 120V (no plug)	n/a	
8	A17003	2	Knob, back cover	P-S117003	
9	A13003	4	Foot	P-S113003	
10	480061110	1	Heating Element Head	n/a	
11	F01036L	1	Smoking Wire Shelf (lower)	n/a	

LIMITED WARRANTY

Your new **EQUiPEX** product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects from original factory imperfections in material and/or workmanship and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency. Our obligation under this warranty is limited to repairing or replacing any part or parts thereof. The CUSTOMER must inform the Service Agency of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS BEGIN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt or packing slip for that item. All parts or accessories replaced under warranty must be returned to the Service Agency.

This warranty applies only to equipment under normal use and service in the U.S.A. and Canada. It does not apply to any item which has been repaired or altered in any way so as, in the judgement of **EQUiPEX,** to affect its reliability.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

1. Damage caused by abuse, misuse, dropping or other similar incidental damage caused by or as a result of customer failure to follow assembly, operating, cleaning, user maintenance or storage instructions.

2. Labor to replace inoperative parts such as bulbs, plugs or racks due to normal use or abuse.

3. Materials or labor to repair scratched, stained, chipped, pitted, dented or discolored surfaces, attachments or accessories.

4. Transportation charges to or from a service agency for repair of your machine. If you should have questions relating to this issue, please call the factory at 1-800-649-7885.

5. Labor charges to install or test attachments or accessories, which are replaced for any reason.

6. SHIPPING DAMAGES. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

7. Products placed or stored in the equipment are not subject to this warranty and no responsibility is assumed thereof.

THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABILETY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY EQUTPEX, LTD. IT NEITHER ASSUMES, NOR AUTHORIZES ANY PERSON TO ASSUME FOR US, ANY OTHER LIABILITY IN CONNECTION WITH THE SALE OF THE SUBJECT EQUIPMENT.

Please call EQUiPEX for service at 1-800-649-7885

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